Patent claims

1. A method for producing baked articles which are glossy-brown at least at sites, ***characterized by the steps:***
   (1) production of an at least partialy baked, dimensionally stable shaped body as pre-product,
   (2) treating the dimensionally stable preproduct with lye and production of a lye-treated intermediate product,
   (3) if appropriate sprinkling the intermediate product with sprinkled material,
   and
   (4) heat treatment of the intermediate product:
      (a) at least on the surface for browning the lye-treated sites of the intermediate product, and
      (b) if appropriate also in its depth for reducing moisture.

2. The method as claimed in claim 1, ***characterized in that,*** for the production of a dimensionally stable preproduct, a raw dough piece corresponding in its shape to the article to be produced is baked as shaped body to a residual moisture of 1-29% by weight, preferably 1.5-18% by weight.

3. The method as claimed in claim 1, ***characterized in that,*** for the production of a dimensionally stable preproduct, a portioned, raw dough piece is mechanically reshaped into a shape corresponding to the article to be produced and the shaped body resulting from the reshaping is baked to a residual moisture of 1-29% by weight, preferably 1.5-18% by weight.

4. The method as claimed in claim 1, ***characterized in that,*** for the production of a dimensionally stable

preproduct, a raw dough mix or baking mix is baked in portions in a baking mold which determines the shape of the article to be produced to give dimensionally stable shaped bodies which have a residual moisture of 1-6% by weight, preferably 1.5-4% by weight.

5. The method as claimed in claim 1, ***characterized in that***, for the production of a dimensionally stable preproduct, a raw mix or baking mix is baked in portions between the opposing baking surfaces of a closed waffle baking mold to give dimensionally stable shaped bodies having a residual moisture of 1-6% by weight, preferably 1.5-4% by weight.

6. The method as claimed in claim 1, ***characterized in that***, as dimensionally stable preproduct, use is preferably made of baked pieces which are produced for fresh baked goods or long-life baked goods, at least partialy baked or completely baked and if appropriate filled.

7. The method as claimed in claim 1, ***characterized in that***, as dimensionally stable preproduct, use is made of finished baked pieces, such as biscuits, crackers, pretzels, baked sticks, baked waffles or the like.

8. The method as claimed in claim 1, ***characterized in that***, as dimensionally stable preproduct, use is made of baked pieces which are temporarily stored chilled.

9. The method as claimed in claim 1, ***characterized in that***, as dimensionally stable preproduct, use is made of baked pieces which are temporarily stored frozen.

10. The method as claimed in one of claims 1 to 9,

characterized in that, for the production of an article which is glossy-brown on one side at least at sites, in the production of the intermediate product, only one side of the preproduct is treated with lye.

11. The method as claimed in one of claims 1 to 9, ***characterized in that,*** for the production of an article which is glossy-brown on both sides at least at sites, in the production of the intermediate product, the preproduct is treated with lye on only one side and then subjected to a first heat treatment, and in that the intermediate product which is already browned on one side is then likewise treated with lye on the opposite side and subjected to a second heat treatment.

12. The method as claimed in claim 11, ***characterized in that*** the intermediate product browned on one side is shielded in the second heat treatment on its side which is already browned.

13. The method as claimed in one of claims 1 to 12, ***characterized in that*** the heat treatment of the intermediate product is performed by means of hot air.

14. The method as claimed in one of claims 1 to 12, ***characterized in that*** the heat treatment of the intermediate product is divided into a baking phase and a further drying phase, in the baking phase the outer skin of the intermediate product being heated by hot air or infrared radiation up to a temperature at which gloss and color are produced at the lye-treated sites, and in the further drying phase the interior of the intermediate product is heated by microwaves or dielectrically in order to decrease there the moisture content.

15. The method as claimed in one of claims 1 to 14, ***characterized in that***, in the lye treatment, use is made of a lye solution which is admixed with modified starch and/or modified cereal flour.

16. The method as claimed in one of claims 1 to 15, ***characterized in that*** the preproduct is stored chilled before the lye treatment.

17. The method as claimed in one of claims 1 to 15, ***characterized in that*** the preproduct is stored frozen before the lye treatment.

18. An article having a surface which is glossy-brown at least at sites, ***characterized in that*** it is produced according to one or more of claims 1 to 17.

19. A food product having a glossy-brown surface at least at sites, ***characterized by*** a baked and subsequently further heat-treated and, after the baking operation lye-treated at least at sites, shaped body made from dough mix or baking mix having a glossy, browned covering layer on its lye-treated sites.

20. Container ***characterized by*** a baked, after the baking operation lye-treated at least at sites and subsequently further heat-treated shaped body made from dough mix or baking mix having a glossy, browned covering layer on its lye-treated sites.